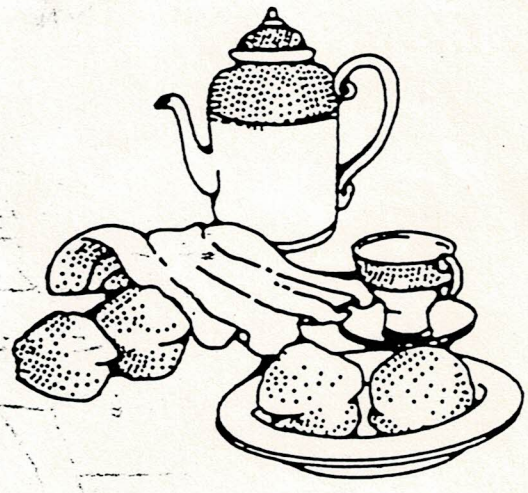
# PATTY CAKES

INGREDIENTS (pairs)

| | |
|---|---|
| 60gm | Margarine |
| 1/4cup | Milk |
| 12 | Patty pans |
| 1/3cup | Castor Sugar |
| 1cup | SR Flour |
| 2t | Vanilla Essence |
| 1 | Egg |



METHOD

1. Wash hands put on apron.
2. Collect utensils, coolect ingredients.
3. Preheat oven to 180 C
4. Place patty pans into patty pan tin. Set to one side.
5. Sift flour into a large bowl. Add sugar, milk, egg and vanilla essence.
6. Melt margarine.
7. Add melted margarine to bowl. Mix well.
8. Half fill patty pans in tins. Fill up with any leftover mixture.
9. Bake in oven for 12-15 minutes until cooked.
   Test with a skewer.
10. Cool on a cake cooler.